



seasonal menu

two course \$70 / three course \$90

please ask for our GF/V/VG options

entrée

Esperance Octopus

chargrilled, smoked eggplant & tomato zaalouk, miso

Aloo Dosa

tomato chutney, mint sambal

Marron

caper fennel remoulade, lemon myrtle curd

Pork Belly

sticky shitake rice, pak choy, onion salad



mains

Beef Eye Fillet

spice aged, herb crumbed kipfler, buttered greens,
shiraz reduction

Barramundi

sri Lankan coconut curry, cabbage mullum

Confit Duck Leg

jackfruit curry, black pepper sauce, achar

Lamb Rack

bengali ratatouille, anchovy chermoula

bit on the side

7 spice bad boy chips /12

mixed leaf salad /10



Dessert

Callebaut chocolate tart

brandy jelly, anise berries, chocolate icecream

Vanilla rum cheesecake

cardamon shortbread, caramelised pineapple, quinoa wafer

Sweet chai pannacotta

fig compote, balsamic pearls, black pepper paper, vanilla icecream

with dessert

affogato - espresso, vanilla bean ice-cream /8

add baileys or frangelico /15

baileys on ice /8 add milk /3

Galway pipe Grand tawny /10



glossary

zaalouk- a spiced tomato and red pepper sauce- Moroccan in origin, we've put our twist on it

miso- paste made from fermented soya beans and barley or rice malt, used in Japanese cooking

aloo dosa- aloo is potato in Hindi, dosa is an Indian crepe, crispy, made of dhal and rice

remoulade- a salad made with fresh ingredients folded through mayonnaise, capers and citrus

pak choy- a Chinese cabbage used in stir-fry's and salads

kipfler potato - kipfler potatoes are elongated with a yellow skin and light yellow flesh

cabbage mallum- fried coconut and cabbage spiced sambal

confit- confit as a cooking term describes when food is slow cooked in duck fat or like, stock

achar- is pickled vegetable in Indian

Bengali ratatouille- an Indian spicy medley of vegetables tempered with sugar and salt

chermoula- a sauce or marinade for fish or meat, typically containing olive oil, lemon juice, garlic, and coriander